



RONALD McDONALD HOUSE CHARITIES OF CENTRAL OHIO
711 E. LIVINGSTON AVE • COLUMBUS, OH 43205
PHONE: 614-227-3700 • FAX: 614-227-3765

November 18, 2019

Cinnamon Rolls

Ingredients

Dough:

- 1 cup milk, warm
- 2 Tablespoons sugar
- 1 Tablespoon instant yeast
- 1 teaspoon salt
- 1 egg
- 3 Tablespoons butter, softened
- 3 cups flour

Filling:

- ½ cup butter, melted
- 1 cup brown sugar
- 2 Tablespoons cinnamon

Icing:

- 1 cup powdered sugar
- 2 Tablespoons heavy cream

Instructions

Make the Dough-

1. In the bowl of a stand mixer fitted with a dough hook, pour in milk, yeast, sugar, and egg. Stir on low for 15-20 seconds.
2. Pour 2 cups of flour, butter, and salt into mixer and stir on low until incorporated. Sprinkle flour in by 1/4 cup increments until dough cleans the sides and bottom of the bowl.
3. Remove dough from bowl, grease and replace back into same mixing bowl {since it's practically clean anyways.} Cover with plastic wrap and a dish towel. Rise 1-2 hours or until the dough has doubled in size.

Filling and Cutting Rolls-

1. In a medium-size bowl, stir brown sugar and cinnamon together until combined. Set aside.
2. Punch down dough. Flour a large clean table liberally with flour. Lightly flour dough as well. Roll dough out to a rectangle, while moving dough around to ensure it's not sticking to your work surface. If it's a little short or uneven, feel free to cut off the edges to even it all out.
3. Spread melted butter over dough, being sure to go right to the edges leaving a 1-inch strip untouched on one of the longer sides of dough. Dump brown sugar mixture onto the middle of the dough and spread with your hands, creating an even layer over top of the butter, still leaving that 1-inch strip of dough untouched.
4. Roll the dough up into a tight log, finishing with the plain dough on the bottom to seal the entire thing together. Cut off the uneven ends to even out the log. Score log every 2 inches and then slice your rolls using those marks. Place into greased pans. 12 into a 9x13, 3 remaining into a loaf pan, or 8x8 with the small ends. Cover pans with plastic wrap and dish towels.
5. Let rolls rise another 1-2 hours or until they are touching and have risen almost double. If you are not using quick rise yeast, have added too much flour or are working in a chilly kitchen, it may take 3-4 hours for your rolls to rise.

Bake in a preheated 350 degree for 17-20 minutes, or until tops start to brown. Watch them carefully!!

Cinnamon Roll Icing-

1. While the rolls are baking, place powdered sugar into bowl and add the heavy cream. Whisk until all of the lumps have dissolved. * To make a more running consistency, add heavy cream a teaspoon at a time until desired viscosity has been made.
2. Once rolls have been removed from the oven, frost using half the amount made. Then after they have cooled a few more minutes, frost again with remaining frosting. The first frosting will melt down into the rolls and the second layer should stay put. Serve warm.